

HOW TO MAKE SPRING WINDOW BOXES AND JAPANESE GARDENS

A modern multimillionaire's palace there is a drawing room which is abundantly supplied with tables holding Louis XV. snuffboxes and miniature, while the chairs and tables might have come straight from the Trianon. Amid all this beauty there is something wanting, and this want is soon discovered. There is not a book, a flower or a plant to be seen.

How many otherwise beautiful rooms have lost their attractiveness simply from a lack of blossoms or plants scattered about.

Of late years handsome plants of all kinds have been added to other artistic house furnishings as a matter of course, and hardly a well appointed home exists without at least a rubber plant or Boston fern being numbered among its treasures, and in the spring window boxes will make streets bright with their bloom. Although the cold weather is not yet over, very few persons appreciate what can be done right now in the way of preparing outdoor window boxes. In these boxes bulbs may be planted in layers in suitable soil, and each variety, if properly planted, will come up in turn. With slight trouble or expense a beautiful window garden will be ready to greet the first real approach of spring. Unless one is a horticulturist by instinct the making of a window box is better left to a good florist. He will very likely ask about a dollar a foot for the work.

Nasturtium seeds for the spring garden and window box may also be started now. Fill empty eggshells with good loam which has been finely sifted. Then soak the nasturtium seeds for a few minutes in tepid water and place one seed in each shell to germinate. Set the eggshells close together in a pan filled with sand. Cover the pan and set it in a shady spot.

Plants raised in this way from seed are very easy to transplant, as the eggshell may be broken without injuring the tender roots. The tiny plants must be protected from the rays of the sun for several days after transferring.

The quaint Lilliputian gardens of Japan are now very smart for dinner table decorations. These miniature landscape gardens have been brought to such a pitch of perfection by the Japs that in a space of a few feet it is possible to depict two or three mountains, with a running stream, paths down the

sides, tiny stream crossed by bridges and leading to four inch huts, valleys clothed with real, living verdure and often half a dozen kinds of gnarled forest trees reaching to the enormous height of a foot or so. As far as the trees themselves are concerned, oaks, larches, pines, cypresses and maples are the kinds which lend themselves most readily to the Japanese gardener's

skill. If for artistic effect a tree growing out of the mountain side is desired the Jap is equal to the emergency and introduces in some occult fashion known only to these oriental people a piece of rock with a tiny tree growing out of it.

Dwarf Japanese plants will thrive in the window of an ordinary room, just as an India rubber plant would. But they are grateful for plenty of open air in the summer. These little plants are rather expensive, the cheapest being usually a dollar and a half, and the gardens described often mount up to a large sum. But with a little ingenuity western people can make a very creditable imitation. In the nursery a table devoted to a Japanese garden is a good investment, as it keeps the small occupants profitably employed.

When preparing the mold for planting garden seed the home gardener should cover it with salt from one to two inches thick, and he need have no fear that the flowers will be choked with weeds. The salt should remain on the mold for a week or ten days and be

continually moistened. Before planting the soil should be well watered and left overnight and the salt scraped from the surface in the morning, when the

throw in a little salt or baking powder, and if you want your flowers to last for several days do not mix strongly scented ones with those that have no per-

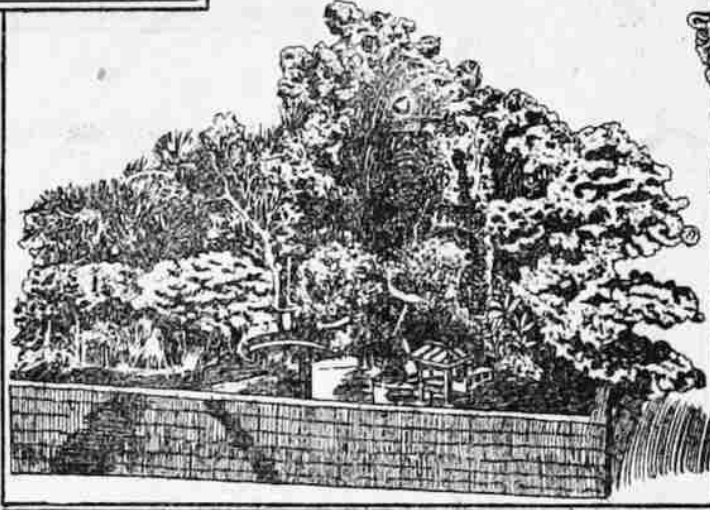
and overcrowding is another equally bad fault. We have gained much knowledge and floral arrangement from our friends the Japanese. The loving care bestowed upon a single spray of blossoms by these people of the Rising Sun they reap in artistic floral pictures, every flower and leaf being a study in the artlessness of art. Then the color of the receptacle in which flowers are put should be a consideration and not only coloring, but mate-



MINIATURE GARDEN FOR THE DRAWING ROOM



WINDOW BOX GARDEN



A DINNER TABLE JAPANESE GARDEN



DWARF JAPANESE POPPIES

TOOTH SOME DISHES

FILLET DE SOLE.—Take the filets from flounders or use two thin half inch slices of halibut cut from below the middle of the fish and remove the two filets or sections of fish from each side of the backbone. Strip off the skin and season with salt and pepper. Lay the filets on a fine, buttered broadcloth, covering them all over. Over half the filets spread a mixture of finely chopped onion, olives, pickles and parsley. Lay the other filets on top, making them fit perfectly. Put into a pan a thin slice of fat salt pork for each filet, lay them on the pork, pour over a little melted butter and bake twenty minutes or until brown. Remove to a hot platter and garnish with sliced lemon and parsley.

Fish Croquettes.—To one cupful of cold, cooked, flaked fish add half a cupful of thick white sauce. Season with salt and pepper and stir over the fire until boiling. When done spread on a platter to cool and divide into as many portions as are needed. Shape, roll in breadcrumbs and fry in smoking fat a nice brown. Serve with lemon slices.

Welsh Rabbit.—Melt one tablespoonful of butter, add a teaspoonful of cornstarch and stir until well mixed. Then add half a cupful of thin cream and cook two minutes. Cut in fine pieces half a pound of mild cheese and add it to the mixture with a teaspoonful each of salt, mustard and a few grains of cayenne. Stir until soft and creamy. Serve on toast.

Potatoes au Gratin.—Slice four cold boiled potatoes. Melt two tablespoonfuls of butter in a frying pan, add two tablespoonfuls of flour and stir until smooth. Then add one cupful of thin cream and one cupful of stock. When boiling remove from the fire and add the yolks of two eggs and three tablespoonfuls of grated cheese, salt and cayenne to season. Put a layer of sauce in a baking dish, then a layer of sliced potatoes, then more sauce, and continue until the dish is full. Spread over the top buttered breadcrumbs and brown in a hot oven.

The Smell of New Paint.—To get rid of the smell in a room newly painted place a vessel full of lighted charcoal in the middle of the room and throw on it two or three handfuls of juniper berries. Shut the windows, the chimney and the door. Twenty-four hours afterward the room may be opened, when it will be found that the sickly, unwholesome smell will be entirely gone. The smoke of the juniper berry possesses this advantage, that should anything be left in the room, such as tapestry, etc., it will not be spoiled.

GRACE GRISCOM.

Kitchen Wrinkles.

To prevent a cake from becoming heavy when taken out of the oven always allow the steam to escape from it. This can be done by putting the cake on a wire meat stand.

Before cleaning out the fireplace sprinkle a good handful of tea leaves among the ashes. This makes the ashes lift more easily and prevents the dust from flying about the room.

Put a teaspoonful of ammonia in a quart of water, wash your brushes and combs in this, and all grease and dirt will disappear.

Slightly tainted meat may be refreshed by washing it in a solution of permanganate of potash and water of a good, bright pink color. When it smells quite sweet rinse in clear water, dry with a cloth and cook immediately.

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PROVO SOCIETY

Special to The Tribune.

PROVO, March 11.—One of the biggest events of the week was that which took place at the home of Mayor and Mrs. William M. Boynton on Wednesday evening. The company was given a pleasant reception and was ushered into the beautiful parlors, which were decorated with lilies, carnations and orchids. Sixty-three was the game played. There were won by Goldie Gillespie and John Van Wageningen. Delicious refreshments were served. The following were present: Messrs. J. E. Fiedler, Joe Furrer, John Dunn, Jack Smith, E. L. Jones, R. A. Harney, L. O. Taft, J. B. Twilley, George E. Howe, A. D. Sutton, R. R. Irvine, George Haverkamp, Ben Schwab, Joe Yates, W. E. Rydahl, Jake Evans, R. Thurman, S. A. King, W. D. Roberts, J. W. Bassett, John Dunn, Jack Smith, A. M. Zahriske, Frank Foutz, R. E. Hobbie, C. F. Decker, Frank Van Wageningen, Alex Macquist, T. N. Taylor, Phil Speckard, Mr. and Mrs. Osborne, Mr. and Mrs. Toll, Mrs. J. P. Page, Mrs. Plankard, Mrs. F. C. Taylor, Miss Miriam Neike, Miss Hazel Taylor, Miss Goldie Gillespie, Mrs. Zabriskie, George Zabriskie, Tom Roylance and Frank Roylance.

Mr. and Mrs. B. D. Harper most charmingly entertained the "Happy Hour club" at their home on Fourth North street on Friday evening. The evening was a very pleasant one and long to be remembered. Delicious refreshments were served to the following: Mr. and Mrs. Jacob Evans, Mr. and Mrs. C. B. Snyder, Mr. and Mrs. Frank Foutz, Mr. and Mrs. E. J. Jones, Mr. and Mrs. W. E. Rydahl, Mr. and Mrs. R. A. Greene, Mr. and Mrs. C. F. Decker, Mr. and Mrs. James Farrer, Mr. and Mrs. D. Ophard, Mr. and Mrs. Hyrum Jensen, Mr. and Mrs. W. H. Boyle, Mr. and Mrs. Will Twilley, Mr. and Mrs. W. K. Hendon, Mr. and Mrs. R. Nelson, Mr. and Mrs. P. Markman, Mr. and Mrs. O. B. Young, Mr. and Mrs. Alfred Osmond and John R. Young.

A very pleasant surprise was given in honor of Harold Ashworth at his home on Saturday evening. Games, music and reciting were the evening's pleasures. Delicious refreshments were served to the following: Lola Edwards, Pearl Bennett, Rachel Pyle, Maline Edwards, Kate and Marie Alexander, Jessie Ramsey, Edith and Stella Young, Beatrice Ashworth, Ray Harper, Grant Bennett, Claude Paul Ashworth, Wilson Glasgow, Walter Haddaway, Lynn Hays, Ivan Bean, Amos Eperson and Clay Ashworth.

Miss Beatrice Young most charmingly entertained a number of her friends on Friday evening. Games, music and reciting were the evening's pleasures. Delicious refreshments were served to the following: Annie Oliver, Luella Young, Nellie Oliver, Effie Jones, Mattie Lloyd, Bernice Chipman, Florence Eyster, Anne Eyster, Lizzie Boyden, Edith Evans, Rowena Booth, Hannah Dunn, Joseph Parker, Wilford McAllister, Joseph McAllister, Homer Christensen, King Briggs, Arthur Hays, J. W. Kienkle, Bert Merrill, Ray Clay, Alma Hunter, Warren Edna, Wilson Smith, John Anderson, John Brown and Archie Finkler.

A very pleasant surprise was given in honor of M. M. Watson. It being her twenty-ninth birthday. A very enjoyable time was spent in music, games, etc.

Origin of the Thermometer.

According to Sir Samuel Wilkes, Fahrenheit constructed his thermometer from one made many years before by Sir Isaac Newton. In the translations of the Royal society for 1701 will be found the paper written by Sir Isaac Newton, who was at that time secretary to the society.

"He invented an instrument for measuring the degree of heat in fluids by taking a tube and filling it with linseed oil. On this he marked the freezing point as zero by putting the tube in ice, and in the same way he marked the point when placed in boiling water. The very awkward scale which we now use is evidently that of Newton, for the decimal system not being then in use, he took the number 12 to denote the heat of the body; this he found, and made it the starting point of his scale, both upward and downward.

"It was some time after this that, for the sake of convenience, the degrees were divided into two, and thus the body heat was 24 above zero and boiling point 52. When, many years afterward, Fahrenheit made his instrument and used mercury instead of linseed oil, which was far more convenient, he again divided the scale into four, so if the number be multiplied accordingly we have 212 for the boiling point and 32 for the body heat. Fahrenheit, finding he could get a lower temperature than freezing, made this point zero, which brought the number 8 of Newton's to 32 of Fahrenheit's. It is this way the thermometer was constructed."

Chicago News

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